

Japanese Milk Bun



PT MANUNGGA PERKASA

INGREDIENTS:

• KANTIL flour	1050 gr
• Granulated sugar	105 gr
• Instant yeast	15 gr
• Milk powder	45 gr
• Water	510 gr
• Fresh milk	150 gr
• Sweetened condensed milk	72 gr
• Butter	120 gr
• Salt	12 gr
• Food colouring	as needed

CUSTARD CREAM FILLING INGREDIENTS:

• Fresh milk	500 ml
• Granulated sugar	40 gr
• Egg yolks	30 gr
• Cornstarch	30 gr
• Salt	2,5 gr
• Butter	50 gr
• Vanilla extract	3 gr



HOW TO MAKE:

1. Mix Kantil flour, granulated sugar, yeast, and milk powder. Stir until well combined.
2. Add water and fresh milk, stir until partially mixed.
3. Add butter, sweetened condensed milk, and salt until fully mixed.
4. Divide the dough into 2 parts (for different colors if desired).
5. Rest for 30 minutes (cover with plastic wrap or a clean cloth).
6. Flatten the dough to 40 grams each.
7. Let it rest for 30 minutes.
8. Place in a 22x22 cm baking pan (alternate colors as desired).
9. Dust the dough with flour using a sieve.
10. Bake at 150 °C for 25-30 minutes.
11. After baking, fill the bread by puncturing the bottom with chopsticks.

HOW TO MAKE (CUSTARD CREAM FILLING):

1. Bring milk to a boil.
2. Mix egg yolks, cornstarch, granulated sugar, salt, and vanilla extract until smooth.
3. Slowly pour in the warm milk while stirring. Strain using a sieve.
4. Cook again over low heat.

Yields 3 baking pans, with each pan containing 16 pieces of dough.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

